

MÂCON-VILLAGES BLANC

Encépagement : 100% Chardonnay

Exposure : Southern exposed plate/southern west

Soil : Ground clay-limestone

Wine making : Pressing dice the arrival of the harvest. Then after decantation from 24 to 36 hours, alcoholic fermentation is realised in tanks with regulation of temperature between 16 and 20° C. It is followed by a malolactic fermentation.

Temperature of service : between 8 and 12° C.

Dishes being able to accompany : Ideal companion for the more delicate fresh water fish, pork chicken with cream and dried hams. Can also be drunk as an aperitif

Tasting notes : Delicate wine with light green reflections, expressing moderate full fruit and the floral side of the Chardonnay and a moderate full length of fruit. Shows itself young. Can age well 2 to 4 years.